



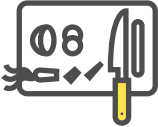



# REQUIRED COMPETENCIES FOR ENTRY-LEVEL FOOD PROCESSING JOBS



A product of the *Mapping Work Across the Food System Project*.  
In collaboration with Common Wealth Kitchen and supported by a grant from the the Lydia B. Stokes Foundation.

							
		KEY	Food Prep Assistant	Catering Prep & Server	Food Truck/ Retail Food Server	Food Demo Technician	Food Deliverer
		X = required O = optional NA = not applicable					
Personal Effectiveness	Ability & Willingness to Learn	X	X	X	X	X	X
	Adaptability & Flexibility	X	X	X	X	X	X
	Dependability & Reliability	X	X	X	X	X	X
	Initiative	X	X	X	X	X	X
	Integrity	X	X	X	X	X	X
	Interpersonal Skills	X	X	X	X	X	O
	Professionalism	X	X	X	X	X	X
Academic Competencies	Communication, Listening, Speaking (particularly asking clarifying questions)	X	X	X	X	X	X
	Reading	X	X	X	X	X	X
	Mathematics	X	X	O	O	O	O
Workplace Competencies	Health & Safety	X	X	X	X	X	X
	Planning & Organizing (especially time management)	X	X	X	X	X	X
	Teamwork	X	X	X	X	X	X
	Checking, Examining, Recording	X	O	X	X	X	X
	Understanding Business Mission	O	O	X	X	X	NA
Food Technical Competencies	Equipment Operation (can be learned on the job)	X	X	O	NA	NA	NA
	Safety & Sanitation (can be learned on the job)	X	X	X	X	X	NA

**ENTRY-LEVEL FOOD PROCESSING WORK CAN BE A FIRST STEP TOWARD**



A Management Position in Food Manufacturing

A Position in the Back of the House at a Restaurant

A Position in Institutional Food Preparation

Work in Manufacturing Unrelated to Food

Starting a Food Manufacturing or Small Food Business



**TO ADVANCE, YOU'LL NEED AT LEAST**

**YOU MAY NEED, OR MAY BENEFIT FROM**



Additional Experience



On-the-Job Training



Skill Training



Earning Credentials (ServSafe, for example)